

WHAT IS CLAIMED IS:

1. Apparatus for holding multiple pizzas, the apparatus comprising:
a pan; and
an insert adapted to fit within the pan, the insert comprising a plurality of sidewalls extending between a base of the insert and an upper portion of the insert, the sidewalls generally surrounding a plurality of openings defined in the base;
wherein the insert is adapted to fit within the pan such that each of the multiple pizzas contacts a bottom of the pan and the sidewalls of the insert.
2. The apparatus of claim 1, wherein the insert defines a center bar disposed above the upper portion of the insert; further wherein the center bar and the sidewalls are arranged such that a single sheet of dough laid across the insert is readily divided along the center bar to form separate crusts for the multiple pizzas.
3. The apparatus of claim 1, wherein the insert defines a generally planar platform extending in the upper portion outwardly from the sidewalls.
4. The apparatus of claim 3, further comprising a lip extending toward the base and disposed along an edge of the platform to structurally strengthen the insert.

5. The apparatus of claim 1, wherein the insert defines a plurality of dough guides adapted to generally center dough laid across the insert, the dough guides extending above the upper portion.
6. The apparatus of claim 5, wherein the insert defines a plurality of stabilizers extending from the dough guides toward the base, the stabilizers being adapted to stabilize the insert within the pan.
7. The apparatus of claim 1, wherein the insert defines a plurality of stabilizers spaced from the sidewalls and extending toward the base, the stabilizers being adapted to stabilize the insert within the pan.
8. The apparatus of claim 1, wherein the sidewalls are angled with respect to the base in a manner to create the multiple pizzas from a single sheet of dough laid across the insert.
9. The apparatus of claim 1, wherein the insert defines a generally rectangular shape; further wherein the openings are two in number and are of a generally square shape for forming two generally square pizzas.
10. A frame for supporting multiple food products, the frame defining a rim for supporting the multiple food products, the rim generally surrounding a plurality of separated bottom openings, one opening for each of the multiple food products, the

openings being adapted to allow transmission of thermal energy directly to the multiple food products supported by the rim.

11. The frame of claim 10, wherein the frame is adapted for placement within a pan to directly support the multiple food products through the bottom openings.

12. The frame of claim 10, wherein the frame is adapted to support a plurality of separate food-product pans, one pan for each of the multiple food products, over each of the bottom openings.

13. The frame of claim 10, further defining a raised portion disposed between the separated bottom openings, the raised portion being adapted to aid in cutting a portion of the multiple food products.

14. An insert adapted to fit within a pan, the insert comprising:
a plurality of sidewalls extending between a base of the insert and an upper portion of the insert, the sidewalls generally surrounding a plurality of openings defined by the insert in the base;

wherein the insert is adapted to fit within a pan such that each of multiple pizzas held by the insert is able to contact a bottom of the pan and the sidewalls of the insert.

15. A method of making multiple pizzas, the method comprising:
placing a support into a cooking vessel;

placing dough across the support to form multiple dough portions;
placing ingredients on the multiple dough portions to form multiple pizzas; and
placing the support and the cooking vessel into a heating environment to bake the
multiple pizzas.

16. The method of claim 15, wherein the support is a divided support, the method further comprising dividing the dough into multiple dough portions on the divided support.

17. The method of claim 16, wherein the dividing comprises rolling a roller across the dough sheet.

18. The method of claim 15, wherein the placing of dough comprises placing a generally frozen sheet of dough across the support.

19. The method of claim 18, further comprising thawing the generally frozen sheet of dough on the support.

20. The method of claim 19, wherein the support comprises multiple divisions, the method comprising settling the sheet of dough into the divisions during the thawing.

21. The method of claim 15, wherein the placing of ingredients comprises placing different types of ingredients on the multiple dough portions such that the multiple pizzas are of different kinds.

22. The method of claim 21, further comprising removing the multiple pizzas from the support after baking and combining the multiple pizzas into a single composite pizza.

23. The method of claim 22, further comprising cutting across multiple pizzas of the composite pizza in a single cutting stroke, to divide the multiple pizzas of the composite pizza into slices.

24. The method of claim 23, wherein the multiple pizzas are four in number; further comprising cutting across the four multiple pizzas in four cutting strokes to create sixteen individual slices of pizza.

25. The method of claim 15, wherein the placing into a heating environment comprises placing two of the cooking vessels end-to-end generally simultaneously into the heating environment.

26. A method of baking a plurality of pizzas in a single pan, the method comprising placing an insert into the pan, placing dough onto the insert, dividing the dough into portions, topping the dough portions, and baking the topped dough portions in the pan to form a plurality of baked pizzas.

27. The method of claim 26, wherein the placing of dough comprises placing a single generally frozen dough sheet onto the insert.

28. A composite pizza made by:

placing a support into a cooking vessel;

placing dough across the support to form multiple dough portions;

placing different types of ingredients on the multiple dough portions to form multiple pizzas of different kinds;

placing the support and the cooking vessel into a heating environment to bake the multiple pizzas;

removing the multiple pizzas from the support after baking; and

combining the multiple pizzas into a single composite pizza.

29. The pizza of claim 28, wherein the placing into a heating environment comprises placing two of the cooking vessels end-to-end generally simultaneously into the heating environment.

30. The pizza of claim 28, further comprising dividing the dough into multiple dough portions on the support.

31. A frame for supporting multiple food products, the frame defining means for supporting the multiple food products, the means for supporting defining a plurality of

separated bottom openings, one opening for each of the multiple food products, the openings being adapted to allow transmission of thermal energy directly to the multiple food products supported by the rim.